

## Taberna Etrusca – Main Menu

<b>Cestino di Pane Artigianale</b>	£4.50
Italian rustic bread selection with extra virgin olive oil	
<b>Olive Marinate</b>	£3.90
large green and black marinated Taggiasche olives	

### Antipasti

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<b>Zuppa di Zucca Piccante con Zenzero, Peperoncino e Yogurt Naturale</b>	£9.90
pumpkin soup with spices, ginger and chilli, with a natural yoghurt drizzle	
<b>Arancini di Riso con Pomodoro Piccante</b>	£9.85
deep fried saffron rice balls with a buffalo mozzarella filling on a spicy Datterino tomato salsa	
<b>Tartara di Tonno con Peperoncino, Zenzero, Semi di Sesamo e Crostini di Focaccia</b>	£14.50
tuna tartare with light chilli, ginger, sesame seeds and focaccia croutons	
<b>Calamaretti Saltati con Scalogno, Olive, Peperoncino Fresco e Pomodorini</b>	£14.90
sautéed baby squid with shallots, chilli, olives and cherry tomatoes	
<b>Insalata Tricolore</b>	£12.50
plaited buffalo mozzarella, avocado and sliced heritage tomatoes with a basil infused extra virgin oil dressing	
<b>Burrata con Pesto di Fagioli Verdi, Basilico e Mandorle</b>	£13.80
fresh burrata from Puglia with a broad bean pesto, basil, preserved lemon and confit almonds	
<b>Gamberoni All'Aglio, Olio e Peperoncino Servito su Bruschetta</b>	£15.45
pan fried king prawns with garlic, olive oil and chilli served on a sourdough bruschetta	
<b>Carpaccio di Manzo con Concasse di Pomodori, Rucola, Parmigiano</b>	£15.00
finely sliced Surrey farm beef carpaccio with a fresh concasse of tomatoes, rocket, shaved parmesan	

### Pasta Gluten free Garofalo pasta available on request

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<b>Paccheri Cacio e Pepe con Pistacchi</b>	£15.50
paccheri with Roman pecorino cheese, black pepper and sprinkled with pistachios	
<b>Risotto con Funghi Misti, Scaglie di Pecorini ed Olio di Tartufo</b>	£16.50
risotto mantecato with mixed wild mushrooms, shaved pecorino and a truffle oil drizzle	
<b>Penne con Funghi Misti, Rucola, Pomodorini e Pecorino Romano</b>	£15.50
penne with mixed wild mushrooms, rocket, sun blushed tomatoes and Roman pecorino	
<b>Ravioli di Astice con Salsa di Aragosta con Basilico Fresco</b>	£17.50
lobster ravioli in a lobster bisque sauce with fresh basil	
<b>Gramigna con Nduja, Pomodoro e Mascarpone</b>	£15.80
gramigna with spicy Nduja sausage, plum tomato and mascarpone	
<b>Linguine alle Vongole e Peperoncino</b>	£17.80
linguine with fresh venus clams, extra virgin olive oil and chilli	
<b>Spaghetti all'Aglio, Olio e Peperoncino con Polpa di Granchio</b>	£16.80
spaghetti tossed in garlic, chilli and oil, with fresh Cornish crab and roasted cherry tomatoes	
<b>Maccheroncini Freschi con Ragù di Vitello, Funghi Misti e Scaglie di Pecorino</b>	£16.80
macaroncini with a creamy veal ragù, mixed wild mushrooms and Roman Pecorino cheese shaving	
<b>Spaghetti alla Chitarra Enzo</b>	£17.25
chitarra spaghetti with beef fillet sliced sautéed in garlic, chilli and plum tomato	

Any of the above pasta as a main course carries a £5.00 supplement.

## Pesci

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<b>Trancio di Tonno alla Griglia con Salicornia e Salsa Limone</b> grilled tuna steak with samphire and an Amalfi lemon sauce	£27.90
<b>Salmone Arrosto con Crema di Aragosta e Gamberi e Caponata</b> roasted fillet of salmon with a king prawn and lobster sauce with a mixed vegetable caponata	£25.80
<b>Filetto di Branzino con Porri Brasati e Funghi Saltati</b> pan fried fillet of seabass with creamy braised leeks and sautéed mushrooms	£26.50
<b>Filetto di Merluzzo Avvolto in Prosciutto di Parma, Cipolle Caramellate e Broccoletti</b> fillet of cod wrapped in Parma ham pan fried with caramelised onion and tender stem broccoli	£25.80

## Carni

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<b>Petto di Pollo con Salsa ai Funghi Selvatici Servito con Broccoli</b> pan fried breast of chicken on a creamy wild mushrooms sauce served with broccoli	£21.50
<b>Tacchino Tradizionale Arrosto</b> roasted Christmas turkey, wild mushrooms, chestnut and pancetta stuffing	£24.50
<b>Fegato di Vitello alla Griglia con Pancetta e Purea di Patate ai Cipollotti</b> grilled calf's liver and pancetta served with a spring onion	£22.50
<b>Vitello alla Milanese con Rucola e Pomodorini Marinati</b>	
<b>O con Spaghetti al Pomodoro e Basilico</b> shallow fried breaded veal with rocket and marinated sun blushed tomatoes or served with spaghetti in a fresh tomato and basil sauce	£24.00
<b>Stinco D'Agnello Brasato con Gremolata, Purea di Patate, Pancetta e Porri Croccanti</b> slow cooked lamb shank with a Marys Piper potato mash, gremolata, pancetta, crispy leeks and a rich Barolo wine jus	£25.50
<b>Ossobuco con Riso Mantecato allo Zafferano con Burro e Parmigiano con Caponata</b> braised veal ossobuco served with a butter and parmesan saffron risotto and a vegetable caponata	£25.50
<b>Bistecca di Manzo alla Griglia con Salsa al Pepe Rosa e Patate Fritte</b> grilled 28 day matured rib eye steak with a pink peppercorn reduction and triple cooked hand cut chips	£28.90

## Verdure

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<b>Heritage Tomato and Basil Salad / Italian Mixed Leaf Salad</b>	£6.10
<b>Rocket Salad with Parmesan Shavings</b>	£6.10
<b>Triple Cooked Hand Cut Chips / Mashed Potato / Sautéed Potatoes</b>	£5.50
<b>Deep-Fried Courgettes / Lightly Sautéed Spinach</b>	£6.00
<b>Broccoli with Garlic and Chilli</b>	£6.00

## Taberna Etrusca – Dessert Menu

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### Dolci

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- Tiramisù al Caffé Ristretto con Biscotto Genovese** £8.75  
traditional tiramisù with Genoese sponge biscuit
- Profierolles alla Panna con Salsa al Cioccolato** £8.75  
soft choux pasties filled with Chantilly cream, covered with a white chocolate cream
- Creme Brulée** £8.75  
vanilla custard base with a caramelised brown sugar topping
- Torta di Mele con Doppio Crema** £8.75  
butter pastry deep dish apple pie with sultanas and an apricot glaze and double cream
- Tartufo al Limone e Limoncello** £8.75  
refreshing lemon ice cream filled with the typical Limoncello liquer made with lemons from the Amalfi coast
- Crostata ai Frutti di Bosco** £8.75  
shortcrust pastry filled with Chantilly cream and topped with wild berries
- Tortino al Cioccolato Rocher** £8.75  
chocolate brownie, Bavarian cream and crunchy hazelnut heart, covered with a milk chocolate and halzenut icing
- Gelato Vaniglia/ Gelato al Cioccolato** £7.95  
Papua New Guinea vanilla ice cream / dairy chocolate chip ice cream
- Gelato alla Vaniglia Affogato** £8.75  
vanilla ice cream drowned with a shot of espresso
- Selezione di Formaggi** £10.75  
assortment of soft and hard Italian cheese, served with biscuits and honey